

# ALLEGRINE

—

Anglais

## SMALL COURSES

### Petits Plats

---

Gaufrette – 210  
*Potato, lumpfish roe, sour cream*

Guinea fowl "Vol au vent" –185  
*Spinach, café de paris, piment d'espelette*

Red shrimp –195  
*Almond, ginger apple, vandovan*

Linderöds pig – 185  
*Salt baked onions, pickled plum, broth*

Steak Tartare – 220  
*Foie gras, truffle brioche, sauternes*

Beetroot – 165  
*Ginger, currant, cilantro, goat cheese*

Gnudi – 195  
*Mushroom, ramson caper, mushroom chips*

## MAIN COURSES

### Plats Principaux

---

Socca – 285  
*Broccoli, swiss chard, tomato, goat cheese*

Monkfish – 395  
*Lemon pickled fennel, chorizo, mussels, tomato*

Rooster –320  
*Cauliflower, yuzu, black cabbage, chiso*

Iberico – 350  
*Fried broccoli, green tomato, parmesan, jalapeño*

Côte de boeuf "Rossini" Sv. reddish cattle" – 1250/ 2 pers  
Fallow deer – 455/ pers  
*Jerusalem artichoke, gruyère, truffle vinaigrette*

## CHEESE

### Fromage

---

Sourellette du fedou  
Tete de moine – 150  
*Membrillo*

## DESSERTS

### Sucrée

---

Omelett Norvégienne – 280/2 pers  
*Chocolate, praliné, ginger, pear*

Baba au Rhum – 135  
*Caramelized pineapple, coconut ice cream, cardamom*

Apple – 145  
*Caramelized nuts, white chocolate, sesame ice cream*

Clementine sorbet – 70  
*Olive oil*

Praline – 35